

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended):        A method of curing and processing sliced poultry on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the poultry, consisting essentially of the steps:

- providing a chilled whole poultry part;
- slicing the chilled part into individual slices, each individual slice having a thickness, the slices being of such thickness so as sufficient to absorb fully a seasoning liquid solution throughout the entire slice in a single immersion;
- immersing the individual slices into the seasoning liquid solution;
- maintaining the individual slices in the seasoning solution for a time period sufficient for the seasoning liquid solution to permeate each slice to fully absorb the solution throughout the entire slice;
- removing the individual slices from the solution; and
- heating of the slices until the slices are fully cooked.

Claim 2 (currently amended):        The method of Claim 1, which includes chilling the whole poultry part to at least 22°F to 25°F.

Claim 3 (previously presented):        The method of Claim 1, which includes slicing the chilled part so as to be able to absorb the seasoning liquid solution in less than 30 seconds.

Claim 4 (previously presented):        The method of Claim 1, which includes maintaining the individual slices in the seasoning solution for less than 60 seconds.

Claim 5 (currently amended): A method of curing and processing a meat product on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the meat product, consisting essentially of the steps:

slicing the meat product into individual slices, the slices being of such thickness so that a seasoning liquid solution can permeate across each slice in less than 30 seconds;

immersing the individual slices into the seasoning liquid solution;

maintaining the individual slices in the seasoning solution for a time period sufficient for the solution to permeate each slice throughout the entire slice;

removing the individual slices from the solution; and

cooking the slices.

Claim 6 (previously presented): The method of Claim 5, which includes chilling the meat product prior to slicing the meat product.

Claim 7 (previously presented): The method of Claim 5, which includes maintaining the individual slices in the seasoning solution for less than 60 seconds.

Claim 8 (previously presented): The method of Claim 5, wherein the meat product is of a type selected from the group consisting of: chicken, turkey, duck, geese, beef and lean meat.

Claim 9 (previously presented): The method of Claim 5, wherein cooking the slices includes conveying the slices along a heat conductive surfaces.

Claim 10 (previously presented): The method of Claim 5, wherein cooking the slices includes fully cooking the slices.

Claim 11 (previously presented): The method of Claim 5, wherein cooking the slices includes exposing the slices to rapid heating.

Claim 12 (currently amended): A method of curing and processing a meat product on a commercial scale, the method omitting the steps of injecting marinade solution into whole muscle parts and smokehouse treatment of the meat product, consisting essentially of the steps:

slicing the meat product into individual slices, the slices being of such thickness so that a seasoning liquid solution can permeate across each slice;

immersing the individual slices into the seasoning liquid solution, ~~a single time and maintaining each individual slice~~ remaining immersed in the seasoning solution for less than 60 seconds;

removing the individual slices from the solution; and  
cooking the slices.

Claim 13 (previously presented): The method of Claim 12, which includes setting a time period for immersion based on at least one factor selected from the group consisting of: porosity, moisture content and absorptive characteristics of the meat product.

Claim 14 (previously presented): The method of Claim 12, wherein the meat product is of a type selected from the group consisting of: chicken, turkey, duck, geese, beef and lean meat.

Claim 15 (previously presented): The method of Claim 12, which includes chilling the meat product prior to slicing the meat product.